

BRIO DE CANTENAC BROWN

2005 VINTAGE

varietals

50% Cabernet Sauvignon
40% Merlot
10% Cabernet Franc

aging

12 months in French oak barrels
25% new oak barrels
75% one-year-old oak barrels

harvest proportion

50% BriO of Cantenac Brown

harvest date

Merlot : Sept. 21st - 23rd & 28th
Cabernet Franc : October 3rd
Cabernet Sauvignon : Oct. 3rd - 11th



tasting notes

Its dark garnet color shows the great quality of this vintage.

The red fruit aromas (strawberry, cherry...) burst onto the palate.

Smooth, fruity with well blended silky tannins, this wine is definitively great and can already be drunk.

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So, the nature was on our side. As the spring was quite dry, the budburst came slowly. Beginning of June, the flowering came in good conditions for the 3 grapesorts. The véraison started on July 22 for the Merlot. The Cabernet started 6 days after. The exceptional weather in the last two months of summer allowed a perfect maturity.

The harvest is spread on 4 weeks thanks to an outstanding weather. We can harvest each plot at the perfect timing. The results are edifying especially on the Carbernet of a remarkable quality.

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